

## Zupas Southwest Potato and Green Chili Soup Copycat

5 pounds red potatoes	1/2 cup cream
crushed garlic	4 cups milk
scoop of chicken base	1 16-oz bag sweet corn kernels
1 white onion	1 can mild green chilies
1 cube butter	1 can hot green chilies
1/3 cup flour	cumin, white pepper, cayenne pepper, black pepper, and salt to taste
2 cans chicken broth	
2 cups half & half	

Peel and dice the potatoes into bite-sized chunks (not tiny squares; you want the potatoes to be chunky but also not TOO big). Add the chicken base and garlic to a pan of water and cook the potatoes until just barely tender. Drain, but keep some of the potato-cooking water. Spread the potatoes on a big baking sheet so they don't keep cooking. Meanwhile, in the pan you will finish the soup in, melt the butter. Dice the onion and let it simmer in the butter on low heat. (You don't want the onions to caramelize but to be very soft.) Blend the onions and butter until smooth. Return to the pan. Whisk in the flour, then cook the roux until golden. Slowly add the chicken broth. Measure the milk into a glass measure (I am estimating on the cream/milk/half & half ratio, as it doesn't really matter; more cream makes it creamier) and put it in the microwave for 3 or 4 minutes. (This is an essential step when making a cream-based soup. If you add cold milk to the hot roux, the soup will be grainy instead of creamy. It doesn't have to be boiling, or even hot; just warm.)

Bring the roux and broth mixture to a boil. Meanwhile, cook the corn in the left over potato water. Slowly whisk the warmed milk into the chicken-broth base. Bring to a simmer (but be careful not to boil). Add the spices to your taste. Drain the corn, then add it to the soup along with the chilies. Adjust spices as necessary. Add potatoes and bring back to a simmer.

Serve with pepper jack cheese and guacamole. (Or, do it like Zupas, with bacon crumbles and tortilla strips on top.)